

Standardized Recipe Form

Recipe Name Fluffy Whole Wheat Biscuits Category Breads/Grains Recipe # _____

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step-by-step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
All purpose flour* Whole wheat flour* (or Local) Baking powder Sugar Salt Margarine Milk (Local)	3 1/8 cup 1 qt + 1 1/4 cups 1/3 cup + 5/8 tsp 1/4 cup + 1/2 tsp 1 Tbsp + 1/8 tsp 1 cup + 1/2 Tbsp 1 qt + 1/8 cup	1 qt + 2 1/4 cup 2 qt + 2 1/2 cup 2/3 cup + 1 3/8 tsp 1/2 cup + 1 tsp 2 Tbsp + 1/4 tsp 2 cup + 1 Tbsp 2 qt + 1/4 cup	In a medium bowl, combine flours, baking powder, sugar, and salt; mix well. Cut in butter until mixture resembles coarse crumbs. Stir in milk just until moistened. Turn out onto a lightly floured surface; knead gently 8-10 times. Roll to 1/4" thickness; cut with a 2-1/2" biscuit cutter and place on an ungreased baking sheet. Bake at 450 degrees for 10-12 minutes or until lightly browned. Serve warm.

Serving Size 1 biscuit Pan Size _____

Yield _____ Number of Pans _____

Meal Pattern (Based on Serving Size): _____

_____ Meat/Meat Alternative

_____ Fruit/Vegetable

1 _____ Grains/Breads

Oven Temperature & Baking Time:

Conventional 450 _____ Minutes 10-12 minutes

Convection _____

If available, **Nutrition Analysis:** **Serving Size:** _____

120 Calories 1.02 Saturated Fat (g) 0.1 Vitamin C (mg)

3.2 Protein (g) 365 Sodium (mg) 207.6 Vitamin A (IU)

4.5 Total Fat (g) 1.74 Fiber (g) 121.5 Calcium (mg)

33.9 % Calories from Total Fat 1.03 Iron (mg)

This recipe provided by Lynn White, Bridger School, Bridger, Montana. (Original recipe source was Taste of Home.)